GASTROBACK®

Operating Instructions

SMART ICE CREAM ADVANCED AUTOMATIC

Art.-Nr. 42909 Smart Ice Cream Advanced Automatic

Read all provided instructions before first use!
Model and attachments are subject to change!
For domestic use only!

Carefully read all provided instructions before you start running the appliance and pay attention to the warnings mentioned in these instructions.

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Dear Customer!

Congratulations! A series of new possibilities comes with your new Gastroback Smart Ice Cream Advanced Automatic.

The new ice cream maker »Smart Ice Cream Advanced Automatic« from GASTROBACK will delight both the ice cream gourmet and the whole family. With the integrated compressor cooling delicious ice creams can be prepared in just 20 minutes. Precooling in a few minutes up to -30 °C to accelerates the manufacturing process. 12 programs allow easy, fully automated creation of sorbet, frozen yogurt, gelato and ice cream. Individually, the ice cream consistency can be set from soft to hard. Depending on the ingredients and the mass of the ingredients, the ice cream maker automatically detects the consistency and adjusts the churning time. The LCD display simplifies operation and tempts to try out new recipes. When the ice is ready, you will hear a well-known ice-cream truck melody and the machine turns off automatically. The ice cream can be kept refrigerated up to 3 hours in the machine.

These instructions for use will inform you about the various functions and features, which make it easy to take pleasure in your new Ice Cream Maker.

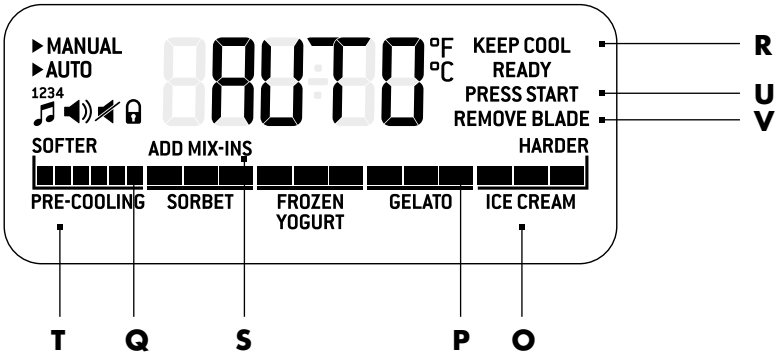
We hope that you will enjoy your new Ice Cream Maker.

Your Gastroback GmbH

KNOWING YOUR SMART ICE CREAM ADVANCED AUTOMATIC

A. Anodised ice cream bowl with handle for easy removal. Not dishwasher safe and should not be stored in the freezer.
B. Paddle used to scrape the sides of the bowl and churn the ice cream. Note: not to be stored in the freezer*.
C. Lid can be lifted or folded back into 2 parts.
D. Stainless steel housing
E. POWER button will turn the ice cream machine on or off.
F. START | PAUSE will start and stop the dessert making process.
G. MANUAL TIMER use to select time, from 5 minutes to 180 minutes.
H. PRE-COOL function will PRE-COOL the machine down to -10 °C to -30 °C.
I. KEEP COOL will keep dessert chilled and churned for up to 3 hours.
J. Auto timer | Hardness selection dial will scroll between the following settings: sorbet, frozen yogurt, gelato, or ice cream. Rotate the dial left for softer textured desserts or right for harder textured desserts.
K. TEMP | UNITS button allows you to toggle between Celsius and Fahrenheit.
L. Sound select between loud, soft or mute.
M. Handles for easy lifting.
N. Bowl chamber

* Dishwasher safe parts.



LCD-DISPLAY

O. LCD Control Display provides information on function setting and cooling progress.

P. Hardness selection bar

Q. Progress indicator bar

R. KEEP COOL will keep the frozen dessert chilled and churned for up to 3 hours.

S. ADD MIX-INS will flash to let you know when it is time to add your favorite mix-ins.

T. PRE-COOLING indicates that the compressor is on and cooling the machine.

U. PRESS START flashes when in the PRECOOL mode to advise that the machine is chilled and ready to start churning.

V. REMOVE BLADE indicates that the dessert is finished and the blade can be removed from the bowl.

ACCESSORIES

W. Anodised ice cream bowl

X. Spatula use to scrape the bowl

Y. Paddle

Z. Bottle brush for easy cleaning of the paddle and bowl

IMPORTANT SAFEGUARDS

Carefully read all instructions before operating this appliance and save for further reference. Do not attempt to use this appliance for any other than the intended use, described in these instructions. Any other use, especially misuse, can cause severe injuries or damage by electric shock, moving parts or fire.

These instructions are an essential part of the appliance. Do not pass the appliance without this booklet to third parties.

Any operation, repair and technical maintenance of the appliance or any part of it other than described in these instructions may only be performed at an authorised service centre. Please contact your vendor.

General safety instructions

• This appliance is for household use only and not intended for use in moving vehicles. Do not operate or store the appliance in humid or wet areas or outdoors. Any use of accessories, attachments or spare parts that are not recommended by the manufacturer or damaged in any way may result in injuries to persons and/or damage.

• Check the entire appliance regularly for proper operation – especially the power cord (e.g. check for distortion, discolouration, cracks, corroded pins of the power plug). Do not operate the appliance, when the appliance or any part of it is likely to be damaged, to avoid risk of fire, electric shock or any other injuries to persons and/or damage. The appliance or its parts are likely to be damaged (e.g. lid is broken or cracked), if the appliance has been subject to inadmissible strain (e.g. overheating, mechanical or electric shock), or if there are any cracks excessively frayed or melted parts, or distortions, or if the appliance is not working properly. If one of these cases occurs during operation, immediately unplug the appliance. Get in contact with an authorized service centre for examination and/or repair.

• Operate the appliance on a well accessible, stable, level, dry, and suitable large table or counter that is resistant against water, fat, and heat.

• Always keep the appliance and the table or counter clean and dry, and wipe off spilled liquids immediately. Do not place any clothes or tissue or other foreign objects under or on the appliance during operation, to avoid risk of fire, electric shock and overheating. Do not place the appliance or any hot parts of it over a power cord or on any surfaces sensitive to heat, fat, or moisture, or near the edge of the table or counter, or on wet or inclined surfaces.

• During operation keep the appliance in an appropriate distance of at least 30 cm on each side to the edge of the working space and furniture, walls, boards, curtains to avoid damage due to heat. Leave at least 1 m of free space above the appliance. Do not operate the appliance under over hanging boards or drop lights. Vibration during the churning process may cause the machine to move slightly.

• Exclusively use the appliance for domestic use and for processing food that is fit for consumption. Do not dry or store any food or foreign objects within the appliance. Immediately unplug the appliance, if there is any kind of malfunction or problem (e.g. the motor gets stuck, liquid running out, overheating). Always unplug the appliance when not in use.

• This appliance is **NOT** intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person respon-

sible for their safety. **Children must always be supervised to ensure that they do not play with the appliance or any parts of the appliance or the packaging.** Always keep the appliance where it is dry, frost-free, and clean, and where young children cannot reach it. Do not leave the appliance or any part of it unattended, when in reach of young children.

• Do not place the appliance or any part of it in a range, or on or near hot surfaces (e.g. burner, heater or oven). Do not use the appliance or any parts of the appliance with any other device or for any other purpose. Before operation, always ensure that the appliance is assembled and connected completely and correctly according to the instructions in this booklet. Do not handle the appliance or any part of it with violence. Do not place any clothes or other objects on or under the appliance during operation. The ventilation slits in the housing must be always unobstructed.

• Do not hold your hands or any foreign objects (e.g. clothes, cooking utensils) in the bowl chamber, with the appliance connected to the power supply. Do not use any hard, sharp or edged objects (e.g. knives, forks, metal scraper) with the appliance.

• Close the lid securely before operation. You should avoid opening the lid during operation. Do not hold any parts of your body or any delicate objects over the appliance during operation. Also, when opening the lid, always ensure not to get scalded by steam.

• Do not overfill the ice cream bowl. Otherwise, liquids could run out and cause hazards due to overheating and electric shock. Always wipe off spilled liquids immediately. If liquids run out or are spilled on the housing, immediately unplug the appliance.

• Always unplug the appliance, and wait until the motor comes to a standstill, and leave the appliance cool down, before moving, or cleaning the appliance, or when the appliance is not in use. Always hold the housing at both sides by the handles for moving the appliance. **Do not hold the appliance at the lid or power cord for moving the appliance.** Do not place any hard and/or heavy objects on or in the appliance or any part of it.

• Do not use any abrasive cleaners, cleaning pads (e.g. metal scouring pads), or any corrosive chemicals (e.g. bleach) for cleaning. This is especially because small parts of scouring pads could get into the appliance, causing hazard and damage due to overheating, fire and electric shock.

• **Do not place the appliance or the power cord in an automatic dishwasher.**

• Do not leave any food dry on the appliance. Always clean the appliance after each use to prevent an accumulation of baked-on foods (see: ›Care and Cleaning‹). Always keep the appliance and its parts, where it is clean.

• Remove and safely discard any packaging material and promotional labels before using the Smart Ice Cream Advanced Automatic for the first time.

• To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this appliance.

• Do not operate the ice cream machine on a sink drain board.

• Always ensure the ice cream machine is properly assembled before connecting to a power outlet and operating. Follow the instructions provided in this book.

• The ice cream machine is not intended to be operated by means of an external timer or separate remote control system.

• Do not cover the air vents when the ice cream machine is in use.

• Do not place any ingredients directly into the ice cream chamber. Place ingredients into the ice cream bowl only.

• Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

• Ensure ice cream chamber is clean, dry, and free of debris before each use.

• Do not place fingers or hands inside the ice cream machine during operation. Avoid contact with moving parts.

• Do not leave the lid off the ice cream machine for extended periods of time.

• Keep the inside and outside of the appliance clean. Follow the cleaning instructions provided in this book.

• Do not use any other accessories other than those provided with the Smart Ice Cream Advanced Automatic.

Important safeguards for all electrical appliances

The appliance is heated electrically. Place the appliance near a suitable wall power socket to connect the appliance directly to a protected mains power supply with protective conductor (earth/ground) connected properly. Ensure that the voltage rating of your mains power supply corresponds to the voltage requirements of the appliance (220 - 240 V, 50 Hz, AC, rated for at least 8 A) to avoid interference with other appliances. The installation of a residual current operated circuit breaker (r.c.c.b.) with a maximum rated residual operating current of 30 mA in the supplying electrical circuit is strongly recommended. If in doubt, contact your electrician for further information. In various foreign countries, the specifications for power supplies are subject to incompatible norms. Therefore it is possible that power supplies in foreign countries do not meet the requirements for safe operation of the appliance. Thus, before operating the appliance abroad, ensure that safe operation is possible.

• Do not use any desk top multi socket outlet, external timer, or remote control systems It is best to avoid using an extension cord, but if you wish to use one, only use an extension cord rated for a maximum continuous current of at least 8 A with safety plug and safety coupler plug and protective conductor (earth/ground) connected properly. Additionally, the extension cord must be of sufficient length. Always ensure that no one will step on power cords or gets entangled or trip over power cords. Also, ensure that no tension is applied to any part of the power cords. Tie the extension cord loosely onto the leg of the table using a separate cord, to ensure that no one will pull the power cord. To connect: always connect the appliance to the extension cord first. To disconnect: Always unplug the extension cord from the power supply first.

• Always handle power cords with care. The pins of the power plug must be smooth and clean. Always completely unwind the power cord before use. Do not place the appliance on a power cord. Power cords may never be knotted, twisted, pulled, strained or squeezed. Do not let the plug or power cord hang over the edge of the table or counter. The power cord may not touch hot surfaces or sharp edges. Ensure that no one will pull the appliance by the power cord. Take care not to entangle in the power cord. Always grasp the plug to disconnect the power cord. Do not touch the appliance or power plug with wet hands when the appliance is connected to the power supply.

• **DO NOT** drip or spill any liquids on or in the housing or power cord. Always ensure that the exterior of the bread pan is clean and dry before placing the bread pan on/in the heating compartment. Otherwise liquid could run into the housing, causing risk of electric shock or fire. Do not immerse the appliance or power cord in water or other liquids. Do not pour or spill any liquids on/in the housing or power cord. Do not place the appliance on wet surfaces. When liquids overflowed or are spilled on the housing or power cord, immediately unplug the appliance. Thereafter, clean the appliance and, leaving the lid open, let it dry for at least 1 day. (See: ›Care and Cleaning‹) Do not clean the appliance in an automatic dishwasher.

TECHNICAL SPECIFICATIONS

Model:	Art. No. 42909 Smart Ice Cream Advanced Automatic
Power supply:	220 - 240 V AC / 50 Hz
Maximum power consumption:	170 - 200 Watt
Length of power cord:	approx. 107 cm
Weight:	approx. 13.4 kg
Dimensions: (width x depth x height)	approx. 42.0 cm x 29.0 cm x 27.0 cm
Capacity:	approx. 1.0 liter

PROPERTIES OF YOUR NEW ICE CREAM MAKER

Automatic Mode

Automatic mode churns and freezes the ingredients to the selected/desired consistency. Select one of the four preset functions: Sorbet, frozen yogurt, gelato or ice cream. The appliance will beep when ready.

Manual Mode

The time to make ice cream can be manually set for pre timed recipes.

Preset Functions

The Smart Ice Cream Advanced Automatic has four preset functions to pick from. Select one of the following settings; sorbet, frozen yogurt, gelato, or ice cream.

Pre Cool

It's good practice to pre-cool the machine when preparing your dessert base. This optional function will cool the machine to approximately -10 to - 30°C and usually take about 5-10 minutes.

Keep Cool

Once the consistency of the dessert has been achieved, KEEP COOL will prevent the mixture from melting. When the machine is in this mode, note that the compressor will operate intermittently to ensure consistency of the dessert.

Child Lock

The Smart Ice Cream Advanced Automatic features a child lock. Press and hold HOLD for 2 seconds to set the child lock mode. To exit this mode press and hold for 2 seconds again.

Add Mix-Ins

Mix-ins such as chocolate chips, fresh fruit and flavours can all be added easily through the flip back lid. The ice cream machine will beep and ADD MIX-INS will flash to let you know that it is time to add your favourite condiments!

Sound

The ice cream machine features an alert beeper when your ice cream is ready. This alert can be set between: loud, soft or mute.

OPERATION

WARNING: The ice cream machine contains a compressor that must remain upright at all times. Never store machine on any other surface apart from its feet.

Before first use

Machine preparation: Remove and discard all labelling and packaging materials attached to your ice cream machine. Ensure you have removed all parts and accessories before discarding the packaging.

Remove the lid, ice cream bowl and paddle from the machine. Clean these parts and accessories using warm soapy water and rinse thoroughly. Ensure all parts are completely dry.

Note: Always place the paddle inside the bowl before adding ingredients. This ensures that the ingredients will not spill into the ice cream chamber.

First Use

Initial start up

- Place paddle inside the bowl. (pic A)
- Place ingredients inside the bowl in order of the recipe.
- Place ice cream bowl into the ice cream chamber.
- There are 2 grooves in the bowl chamber. When positioning the bowl, align so that the bowl handle hinge is positioned within these grooves. (pic B)
- Make sure the bowl chamber and the exterior of the ice cream bowl is completely dry before inserting.

Note: It is important that the paddle is properly assembled onto the drive shaft to ensure ingredients are mixed.

1. To lock the lid into position, align the lid handle to the alignment graphic, rotating clockwise into the LOCK position. (pic C)
LOCK▼

2. Press the POWER button to turn the machine on.

3. Rotate the hardness selection dial to your chosen dessert. Press the START | PAUSE button to begin the churning process. The elapsed time will be displayed on the LCD.

4. The appliance will beep when your dessert has reached its desired consistency.

PRE-COOL

Note: PRE-COOL can only be operated in the stand by mode, before pressing start cancel button.

a) PRE-COOL lowers the temperature of the ice cream machine to reduce the time it takes to prepare your dessert. It is optional and is ideal to use while you are preparing your ice cream base before churning.

b) To select PRE-COOL function, press the PRE-COOL button. The light surrounding the button will turn from white to red to indicate that the machine is in PRE-COOL mode.

This mode will PRE-COOL the machine to approximately -10°C to -30°C, taking about 5-10 minutes. READY will illuminate and PRESS START will flash on the LCD screen when the ice cream maker has reached optimal temperature.

The paddle will start turning after 15 minutes has passed, but will not start making the frozen dessert unless the START | PAUSE button is pressed.

In this function, the LCD screen will display the temperature, PRE-COOLING will illuminate and the progress indicator will scroll, to let you know that you are in this mode.

c) PRE-COOL will return to standby after 20 minutes or alternatively can be switched off either by pressing PRE-COOL button again or pressing the START | PAUSE button which will override the pre-cooling mode.

Note: START | PAUSE button will have to be pressed to start the churning process after PRE-COOLING.

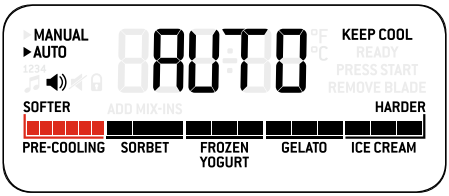
Note: Please note that PRE-COOL is not available after the START | PAUSE button is pressed. The light surrounding the PRE-COOL button will turn off.

Automatic Mode

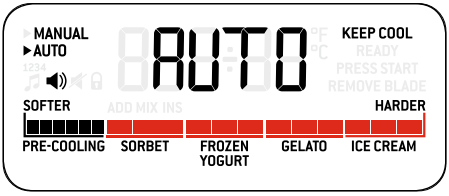
Start up

Unwind the power cord completely and insert the power plug into a 220/240V outlet.

Press the POWER button to turn the machine on. The POWER button will illuminate white. The LCD screen will display AUTO. The progress and hardness bar will also be illuminated. The arrow should be pointed at the AUTO on the LCD screen to indicate the mode you are in. To ensure the machine is in auto mode, turn the hardness dial.



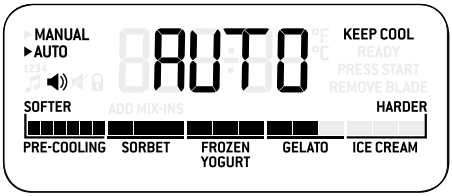
Progress indicator highlighted



Hardness indicator highlighted

Hardness selection

To select the hardness you desire turn the hardness dial left or right. Left being softer frozen desserts such as sorbet and right being harder desserts such as ice cream.



Hardness selection with the hardness indicator

Keep cool / Automatic Mode

The KEEP COOL function will keep the frozen dessert chilled and churned for up to 3 hours in total. A red light will illuminate around the button and the LCD screen will display KEEP COOL when this feature is selected. This function works by churning the mixture to the hardness selected and once reached the compressor will pulse on and off in conjunction with the paddle to maintain this consistency. The paddle will only operate if the appliance detects that your dessert has melted below the selected consistency. KEEP COOL can be toggled on and off at anytime.

Note: When the appliance is in the KEEP COOL mode the compressor and motor will turn on incrementally to check the consistency of the dessert.

Adding the ingredients and starting operations

a) Ensure that the paddle, bowl and bowl chamber are clean. Insert paddle into the bowl before adding ingredients.

b) Add ingredients to the ice cream bowl as specified in the recipes. Wipe any spilled ingredients from the rim of the bowl.

c) Insert the bowl by lowering into position, ensuring bowl handle hinges sit inside grooves on the chamber. It is important that the ice cream paddle is properly assembled onto the drive shaft to ensure that the paddle operates correctly. (pic D)

d) Place the lid onto the ice cream bowl. It is not recommended to open the lid during operation unless stated in the recipe. If mix-ins are required, open the smaller lid to add ingredients.

e) To start making the dessert press START | PAUSE. The progress indicator will scroll to show that the appliance is working. The ice cream machine should now start cooling and

churning to the desired setting. As the dessert starts to freeze the indicators on the hardness selection bar will move up the selection bar to the chosen dessert. It may take sometime before indicators illuminate. The display will toggle between elapsed time and the current temperature to which the machine is chilling. The progress indicator bar will scroll until the first hardness bar cell is reached. The hardness bar will progress towards the selected dessert setting. This will finish flashing when the desired consistency is reached.

f) When the desired setting has been reached, the compressor and the motor will stop and READY will illuminate on the LCD display. The beeper / music will sound to indicate dessert is ready.
Automatic

Manual mode

Start up

Unwind the power cord completely and insert the power plug into a 220/240V outlet.

Press the POWER button to switch the machine on. The POWER button will illuminate white. The LCD screen will default to the AUTO mode and selection bar. The ice cream machine and LCD screen will always revert to the last program or setting that was used.

Ensure the machine is in manual mode by pressing the manual timer arrow buttons. The time will be displayed and the arrow should point to MANUAL on the left hand side of the screen.

To change the time that you wish to churn and freeze, press either one of the manual timer arrow buttons. On average, ice cream will need about 50 minutes to churn and freeze.

Hardness selection

This is not available in the manual mode.

KEEP Cool in manual mode

The KEEP COOL function will keep the frozen dessert chilled and churned for the selected duration of the machine operation. A red light will illuminate around the button and the LCD screen will display KEEP COOL when this feature is selected. The paddle will only operate if the appliance detects that your dessert has melted below the pre-determined consistency.

Adding the ingredients and starting operations

a) Set the time that you desire by pressing the MANUAL buttons up or down .

b) Insert bowl and paddle into the chamber. Add ingredients.

c) Press START | PAUSE button for the ice cream making process to start. The light around this button will illuminate red to indicate that the button has been selected and the machine has started the dessert making process.

d) When the desired time has been reached, the compressor and motor will stop and READY will illuminate on the LCD display.

e) If the START | PAUSE button is pressed during the cycle this will pause the time. To resume the process press the button again.

f) If you need to reset the timer press and hold the START | PAUSE button for 2 seconds and this will reset the timer.

g) The timer can be adjusted at any time.

LCD-display

The LCD screen will toggle between the count down timer and temperature.

VOLUME FUNCTION

The Smart Ice Cream Advanced Automatic features a beeper to indicate that your frozen dessert is ready. Volume function is High, Low or Mute.

TEMP | UNITS

The Smart Ice Cream Advanced Automatic features a temperature and units function. Press once to display the temperature and press again to change the units between Celsius and Fahrenheit.

FACTORY DEFAULT Reset

To restore the factory specified default settings, press and hold the KEEP COOL button for 5 seconds. This can only be done in the standby mode.

TIPS FOR BEST RESULTS

• Note time taken to make frozen desserts can vary depending on the ambient room temperature, temperature of the ingredients and pre cooling the machine. Note the cooler the ingredients the faster the ice cream process. As a general guideline it takes around 50 minutes to make ice cream.

• When making crème anglaise and recipes that require heating ingredients, it's always a good idea to make this the day before. Alternatively, cool ingredients for at least 4 hours prior to making ice cream.

• Always add ingredients into the bowl before inserting into the ice cream maker.

• Ice cream recipes stated in this instruction booklet use ingredients such as cream, milk, eggs and sugar. These ingredients can be substituted with similar ingredients to suit different taste or dietary requirements. Note, taste and texture will vary if using different ingredients.

• Most dessert bases will expand during the churning and freezing process. All mixtures in this instruction booklet will make approximately 1 litre of frozen dessert unless otherwise specified. If using ice cream mixtures from other recipes, do not exceed 700 ml of ingredient base to allow for the expansion.

• Alcohol inhibits the freezing process. It's best to add alcohol towards the end of the ice cream making process.

• The consistency of the frozen dessert made is a spoonable mixture. Please note that if you are serving in cones or on plates that it's best to place the ice cream in the freezer for 2 hours prior to serving.

• When storing your frozen dessert in the freezer, ensure that the container is air tight and well sealed. This will prevent ice crystals forming. Putting a piece of baking or grease proof paper directly over the top of the frozen dessert will also help with this.

Note: Do not place the ice cream bowl in the freezer.

• Frozen desserts are best eaten within 1 week of churning but can be kept for up to 2 weeks.

• If serving a dessert from the freezer it's best to let the dessert sit at room temperature for 5-10 minutes prior to serving.

Tips for making Crème Anglaise (custard base)

• Traditionally creamy textured ice cream is made from a crème anglaise, custard base. Below are tips on achieving the prefect crème anglaise time after time.

• Make sure all ingredients are fresh.

• Eggs are best at room temperature for making a custard base. Recipes are based on min mass 59 g eggs.

• Ensure that you measure all your ingredients first and have them ready before you start to cook.

• Either use a wire whisk or electric hand beater, beat eggs yolks and sugar until they are pale and thick.

• Use a heavy bottom saucepan when cooking crème anglaise.

• When heating the cream/milk you don't want to boil it. A good guide to know when to remove the cream/milk from the heat is when little bubbles start to form around the edge of the cream/ milk.

• While the cream/milk mixture is heating start to beat the sugar and eggs. Waiting to do this after the cream/milk mixture has heated may cause the cream/milk to overheat and separate.

• Ensure that the mixture is constantly stirred with a wooden spoon until it thickens. A flat bottom wooden spoon works best. To test using the back of the spoon, coat the spoon in the crème anglaise. Run your finger through the mixture on the back of the spoon. If the finger mark stays then the mixture is thick enough. Remove mixture immediately.

• If the mixture separates or curdles then heat is too high. If the mixture separates you will need to start again.

• Do not leave crème anglaise unattended while cooking.

• Crème anglaise will take 5 - 15 minutes to thicken depending on quantities etc.

• Always allow the mixture to cool at room temperature stirring occasionally to release heat until there is no visible steam coming from the mix. Once cooled then refrigerate until well chilled.

• Place a piece of plastic wrap directly on top of the creme anglaise to prevent a skin forming on top.

• To cool the mixture quickly it can be put in a metal bowl and then into an ice bath and stirred constantly until well chilled.

The vital ingredients

EGGS

All the recipes in this book were tested using standard min mass 59g eggs. The egg gives ice cream volume, stabilises and emulsifies the mixture. The yolk of the egg contains lecithin, which acts as an emulsifier to bond with the fat globules.

Note: Avoid using older eggs, especially if you are not cooking the mixture. Pregnant women are not advised to consume ice cream containing raw eggs.

SUGAR

Caster sugar was used in all the recipes as it dissolves easily and to reduce crystallisation (when large ice crystals form) from occurring. Standard white sugar can be substituted but takes a little longer to dissolve. As a general rule, when it comes to sugar in ice cream, more sugar added will lower the freezing point of the water inside the mixture, which prevents your frozen dessert from forming a large hard clump that is difficult to scoop.

MILK

Full cream milk was used for all milk based recipes. Lower fat varieties can be substituted but the same result will not be achieved. Low fat milk should only be substituted for recipes that do not require cooking. Low fat milks have a high chance of separating during cooking.

CREAM

Pouring cream was used in all the recipes. The cream gives fattiness and a smoother texture to the ice cream. Reduced fat cream can be substituted but only for recipes that do not require cooking as the low fat varieties have a high chance of separating during cooking.

CARE AND CLEANING

Always ensure that the appliance is out of reach of young children. Always switch off the appliance (START/STOP button), then unplug the appliance, and wait until the appliance cooled down, before moving or cleaning the appliance. Do not attempt to move the appliance during operation. Do not use any abrasive cleaners or corrosive chemicals (e.g. bleach) for cleaning the appliance or any parts of it, to avoid damage to the surfaces. Do not use any hard or sharp-edged objects for cleaning any surfaces of the appliance. Additionally, particles derived from scoring pads could get into the interior of the appliance, causing hazard due to overheating, fire and/or electric shock. Ensure to protect the appliance against splashing water and moisture. Do not immerse the appliance, or power cord in water or any other liquid, to avoid hazards due to electric shock and damage. Do not spill or drip any liquids on or in these parts to avoid risk of fire and electric shock. **Do not clean the appliance or the power cord in an automatic dishwasher.** Do not use violence!

Ensure that the ice cream machine is turned off by pressing the POWER button. The ice cream machine is off when the START | PAUSE button's LED light is no longer illuminating red. Remove the power plug from the power outlet. Allow the ice cream machine compressor to cool completely before disassembling and cleaning.

Cleaning the stainless steel housing

1. Wipe the exterior of the stainless steel housing and the LCD screen with a soft damp cloth. Do not use a dry paper towel or cloth to clean the LCD screen, or use an abrasive cleanser or metal scouring pad to clean any part of the ice cream machine as these will scratch the surface.

Note: Never immerse the stainless steel housing in water or place in the dishwasher. Take care not to allow water or cleaning fluids to seep under the buttons or LCD screen on the control panel.

Note: To clean the ice cream chamber ensure that the appliance is at room temperature. Wipe out with soapy water and a soft damp cloth.

2. If over-spill of cream, milk, chocolate etc. occurs in the interior chamber, carefully remove using a soft, damp cloth.

3. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet.

Cleaning the lid

1. The lid can be cleaned in warm soapy water, using a soft sponge. Do not use an abrasive cleanser or metal scouring pad as these will scratch the surface. Let all surfaces dry thoroughly prior to placing into the ice cream machine.

Cleaning the Ice cream Bowl

1. Fill the ice cream bowl up halfway with warm soapy water. A non-abrasive liquid cleanser or mild spray solution may be used. Allow to stand for 10 - 20 minutes.

Note: Ice Cream Bowl is NOT dishwasher safe.

Cleaning the paddle

1. Wash the paddle with warm soapy water. Using the bottle brush supplied insert this in the central part of the paddle to clean all the ice cream out.

2. Let all surfaces dry thoroughly before reassembling the ice cream machine

Note: Paddle and lid are dishwasher safe on the top rack ONLY.

STORAGE

1. Ensure the ice cream machine is turned off. Remove power plug from the power outlet.

2. Ensure the ice cream machine and all accessories are completely clean and dry.

3. Place the ice cream bowl and paddle into the chamber.

4. Ensure the lid is on.

5. Store the appliance in an upright position and level on it support legs. Do not store anything on top of the ice cream machine.

WARNING: Young children must be supervised that they do not play with the appliance or any part of it. When the appliance is not in use, always switch off. Thereafter, unplug the appliance.

Always clean the appliance and all its parts before storing to avoid accumulation of dried-on food. Additionally, this way, you avoid that the kneading paddle sticks to the driving shaft. (See: ›Care and Cleaning‹)

Ensure to store the appliance where it is clean, dry and safe from frost, direct sunlight and inadmissible strain (mechanical or electric shock, heat, moisture) and where it is **out of reach of young children**. Do not place any hard or heavy objects on or in the appliance or any part of it. Always handle power cords with special care. Electric cables may never be knotted, twisted, pulled, strained, or squeezed.

TROUBLESHOOTING

Problem	Easy Solution
Ice cream won't freeze	• START | PAUSE button needs to be pressed. • Alcohol in ice cream? Added too much or too soon. • Ensure that there is adequate ventilation around the ice cream maker. We recommend leaving at least 15cm between the ice cream machine and adjacent hard surfaces.
Paddle won't move	• Paddle won't move if the PRE-COOL function is selected for the first 5 minutes. • Check to see if center spindle is inserted correctly into plastic paddle; if the center spindle is not moving then there mayb maybe an issue with the machine - Call Gastroback customer service.
Lid will not lock into position	• Paddle and bowl are not positioned properly – make sure the handle of the bowl sits within the grooves and paddle is inserted properly.
Frozen dessert not frozen in allocated time	• Dessert mixture was too warm when placed in the ice cream bowl for time allocated in manual setting. • Different ingredients and quantities will effect freezing time. Allow for more time if using ingredients like eggs/alcohol.
Can't remove bowl insert after churning	• Ingredients may have spilt over the side of the bowl and into the chamber. Turn the machine off and let stand for 10 - 20 minutes to defrost the ice cream. Then remove bowl and wipe the interior chamber of the ice cream machine.
How do I make soft serve ice cream?	• The frozen desserts on the hardness indicator bar are only there as a guide. Try making your soft serve on the sorbet setting. You can turn the hardness back up if the ice cream is not hard enough.
I want my ice cream even harder!	• Remove ice cream from ice cream bowl, place in another airtight container and place in freezer for a further 1-2 hours or until desired hardness is achieved.
Can I put my mixins into the custard base?	• Put your mix-ins at the end when prompted. Note: Often ingredients such as fruits may disintegrate during the churning process if added to early.

Problem	Easy Solution
My ice cream maker seems to be vibrating briefly?	• The internal compressor is mounted on special rubber mounts to reduce the noise and vibration during operation. When cooling is not required the compressor will automatically turn off and a small amount of vibration for 1-2 seconds is normal.
The controls don't work?	• The child lock may be on. Press and hold the HOLD button for 2 seconds to disengage the locking.
The ice cream maker does not remember my last setting?	• The internal computer will only remember the settings once START | PAUSE has been activated.
The temperature is reading in Fahrenheit	• Press °F/°C button to change temperature units.
Ice Cream not churning but the compressor is on	• The PRE-COOL is activated. • To preserve the life if the compressor there is a self timer on the compressor. Please allow for up to 3 minutes for the compressor to activate.
My ice cream is icy? Why?	• Some desserts have a higher water content in them which will make the mixture more icy.
I pulled the ice cream out of the freezer and it is very hard. Why?	• Home made ice cream will always be harder than store bought ice cream as it contains less air. We suggest removing the ice cream for about 5-10 minutes before serving.
Can I place the ice cream bowl into the freezer?	• We do not suggest placing the ice cream bowl the freezer as the ice cream will freeze solid and be very difficult to scoop out. Do not use any sharp or metal utensils to scoop the ice cream from the bowl as it may scratch the coating.

NOTES FOR DISPOSAL

Important information for correct disposal of the product in accordance with EC Directive 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. Dispose of the appliance and packaging must be effected in accordance with the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available.If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.When replacing old appliances with new once, the retailer is legally obligated to take back your old appliance for disposal at least for free of charge.

INFORMATION AND SERVICE

Please check www.gastroback.de for further information. For technical support, please contact Gastroback Customer Care Center by phone: +49 (0)4165/22 25-0 or e-mail info@gastroback.de.

WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within warranty limits of the law free of charge repaired or substituted. There is no warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, over loading or installation mistakes. The warranty claim expires if there is any technical interference of a third party without an written agreement.
The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

RECIPE IDEAS

ICE CREAMS

Basic Vanilla Ice Cream

Makes approximately 1 litre

Ingredients

2 cups pouring cream
1 cup milk
1 vanilla bean, split and seeds scraped or 1 teaspoon vanilla extract
5 egg yolks
½ cup sugar

Method

1. Place cream, milk and vanilla bean and seeds into a medium heavy-based saucepan. Heat until mixture just starts to simmer.

2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Remove vanilla bean from cream mixture and slowly whisk cream into the egg mixture.

3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon until mixture has thickened and coats the back of the spoon (see: ›Tips for better ice cream making‹).

4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.

5. Pour into ice cream bowl. Set ice cream maker to desired setting and churn.

6. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Quick Mix Vanilla Ice cream

Makes approximately 1 litre

Ingredients

1	cup heavy pouring cream
1¼	cups whole milk
¾	cup sweetened condensed milk
1	teaspoon vanilla extract

Method

1. Place cream, milks and vanilla into a large jug and stir to combine. Refrigerate until cold.

2. Pour into ice cream bowl. Set ice cream maker to desired setting and churn.

3. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Rich Chocolate Ice cream

Makes approximately 1 litre

Ingredients

2	cups pouring cream
½	cup milk
180 g	good quality dark chocolate, chopped
5	egg yolks
⅓	cup caster sugar

Method

1. Place cream, milk and chocolate into a medium heavy-based saucepan. Cook, stirring, until mixture just starts to simmer.

2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once chocolate mixture is hot, slowly whisk chocolate into the egg mixture.

3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon until mixture has thickened and coats the back of the spoon (see tips for better ice cream making).

4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled. Once chilled pour into ice cream bowl.

5. Set ice cream maker to desired setting and churn.

Tip: For a bigger chocolate treat add ¼ cup grated dark chocolate once machine specifies to add in mix-ins.

6. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Strawberr y and Rhubarb Ice Cream

Makes approximately 1 litre

Ingredients

1½	cups pouring cream
½	cup milk
4	eggs yolks
⅓	cup caster sugar

Fruit mixture Ingredients

250g fresh strawberries
200g rhubarb, cut into 2cm pieces
¼ cup caster sugar

Method

1. To make the ice cream base, place cream and milk into a medium heavy-based saucepan. Heat until mixture just starts to simmer.

2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once cream mixture is hot, slowly whisk cream into the egg mixture.

3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon until mixture has thickened and coats the back of the spoon (see tips for better ice cream making).

4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.

5. To make fruit base, blend strawberries until smooth then push through a fine sieve to remove seeds. Place strawberry puree, rhubarb and sugar into a small saucepan; stir over a low heat until the sugar has dissolved. Increase heat and simmer, stirring occasionally until the mixture has reduced to 1 cup. Do not over stir or the rhubarb will break down too much. Refrigerate until cold.

6. Once both mixtures and cold gently fold together before churning.

7. Pour into ice cream bowl. Set ice cream maker to desired setting and churn.

8. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Apple Crumble Ice cream

Makes approximately 1 litre

Ingredients

1¼	cup pouring cream
¾	cup milk
½	cup sweetened condensed milk
¼	teaspoon ground cinnamon

Apple mixture Ingredients

1	granny smith apple, peeled, cored and thinly sliced
2	tablespoons caster sugar
1	tablespoon water

Crumble Ingredients

¼	cup plain flour
2	tablespoons soft brown sugar
¼	teaspoon baking powder
1	tablespoon rolled oats
40 g	unsalted butter

Method

1. To make the crumble: Preheat oven to 200°C. Line a baking tray with baking paper. Combine crumble ingredients in a bowl

and rub together with fingertips until butter is mixed through other ingredients. Spoon mixture onto baking tray and bake in oven for about 10 - 15 minutes or until golden. Allow crumble to cool on tray.

2. To make apple mixture: Combine sliced apple, sugar and water into a small saucepan; stir over a medium heat until the sugar has dissolved. Cover and cook for 5 minutes or until apples are tender; remove from heat and allow to cool. Refrigerate until well chilled.

3. To make ice cream: Place cream, milk, condensed milk and cinnamon into a large jug. Stir until combined. Pour into ice cream bowl.

4. Set ice cream maker to desired setting and churn. Add apple mixture and ½ cup of the crumble mixture once machine specifies to add in mix-ins.

5. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Cookies and Cream Ice cream

Makes approximately 1 litre

Ingredients

1	cup pouring cream
1	cup milk
½	cup sweetened condensed milk
1	teaspoon vanilla extract
6	chocolate cream filled cookies, crushed

Method

1. Place cream, milks and vanilla into a large jug and stir to combine. Refrigerate until cold.

2. Pour into ice cream bowl. Set ice cream maker to desired setting and churn.

3. Add crushed cookies once machine specifies to add in mix-ins.

4. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Salted Caramel Ice cream

Makes approximately 1 litre

Ingredients

1 ½	cups milk
7	egg yolks
1	cup white sugar
3	tablespoons water
1 ¼	cups pouring cream
1	teaspoon fine sea salt

Method

1. Place milk into a medium heavy-based saucepan. Heat until milk just starts to simmer.

2. Meanwhile beat egg yolks until pale and thickened. Once milk is hot, slowly whisk the milk into the eggs. Set aside.

3. Combine sugar and water in a saucepan and stir over low heat until the sugar has softened and started to dissolve. Increase heat to a medium-high heat, brush down sides of saucepan to dissolve any sugar crystals and cook without stirring until the toffee starts to turn a rich golden colour. Remove from heat and carefully pour in cream.

Note: Mixture may splatter at this stage.

4. Return mixture to a low heat and stir until any lumps have dissolved. Add egg mixture and salt and cook, stirring until mixture coats the back of a wooden spoon (see: ›Tips for better ice cream making‹).

5. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.

6. Once chilled pour into ice cream bowl. Set ice cream maker to desired setting and churn.

7. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Honey Ice cream

Makes approximately 1 litre

Ingredients

2	cups pouring cream
1	cup milk

6 egg yolks
½ cup good quality honey

Method

1. Place cream and milk into a medium heavy-based saucepan. Heat until mixture just starts to simmer.

2. Meanwhile beat egg yolks and honey in a bowl until pale and thick. Once cream mixture is hot, slowly whisk cream into the honey mixture.

3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon until mixture has thickened and coats the back of the spoon (see tips for better ice cream making.).

4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled. 5. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

GELATO

Pistachio Gelato

Makes approximately 1 litre

Ingredients

2 cups milk
½ cup pouring cream
½ teaspoon vanilla extract
5 egg yolks
½ cup caster sugar
¾ cup shelled pistachios, roasted and chopped

Method

1. Place milk, cream and vanilla extract into a medium heavy-based saucepan. Heat until mixture just starts to simmer.

2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once milk mixture is hot, slowly whisk into the egg mixture.

3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon until mixture has thickened and coats the back of the spoon (see: ›Tips for better ice cream making‹).

4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.

5. Pour gelato base into ice cream bowl. Set ice cream maker to desired setting and churn.

6. Add chopped pistachios once machine specifies to add in mix-ins.

7. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Chocolate Hazelnut Gelato

Makes approximately 1 litre

Ingredients

2 cups milk
½ cup chocolate hazelnut spread
½ teaspoon vanilla extract
5 egg yolks
½ cup caster sugar
¼ cup roasted hazelnuts, finely chopped

Method

1. Place milk, hazelnut spread and vanilla extract into a medium heavy-based saucepan. Heat until spread has melted and mixture just starts to simmer.

2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once milk mixture is hot, slowly whisk into the egg mixture.

3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon until mixture has thickened and coats the back of the spoon (see: ›Tips for better ice cream making‹).

4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.

5. Pour mixture into ice cream bowl. Set ice cream maker to desired setting and churn.

6. Add crushed hazelnuts once machine specifies to add in mix-ins.

7. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Mint Chocolate Gelato

Makes approximately 1 litre

Ingredients

1½	cups milk
½	cup pouring cream
120 g	good quality dark chocolate, chopped
2 - 3	drops peppermint essence
5	egg yolks
⅓	cup caster sugar
60 g	good quality dark chocolate, finely chopped (extra)

Method

1. Place milk, chocolate and peppermint essence into a medium heavy-based saucepan. Heat until chocolate has melted and mixture just starts to simmer.

2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once chocolate mixture is hot, slowly whisk into the egg mixture.

3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon until mixture has thickened and coats the back of the spoon (see: ›Tips for better ice cream making‹).

4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.

5. Pour mixture into ice cream bowl. Set ice cream maker to desired setting and churn.

6. Add extra finely chopped chocolate once machine specifies to add in add-inns.

7. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Passionfruit Gelato

Makes approximately 1 litre

Ingredients

2	cups milk
½	cup pouring cream
½	teaspoon vanilla extract
5	egg yolks
½	cup caster sugar
2 - 3	passionfruit

Method

1. Place milk, cream and vanilla extract into a medium heavy-based saucepan. Heat until mixture just starts to simmer.

2. Meanwhile beat egg yolks and sugar in a bowl until pale and thick. Once milk mixture is hot, slowly whisk into the egg mixture.

3. Clean saucepan and return mixture back to a low heat. Stir constantly with a wooden spoon until mixture has thickened and coats the back of the spoon (see: ›Tips for better ice cream making‹).

4. Pour mixture into a heatproof bowl, cover and refrigerate until well chilled.

5. Pour mixture into ice cream bowl with passionfruit pulp. Set ice cream maker to desired setting and churn.

6. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

SORBET

Lemon Sorbet

Makes approximately 1 litre

Ingredients

¾	cup sugar
1½	cups water
¾	cup fresh lemon juice, chilled
1	small egg white, lightly beaten

Method

1. Combine sugar and water in a saucepan over a low heat. Cook, stirring, until the sugar has dissolved. Increase heat and simmer for 2 minutes. Remove from heat and allow to cool. Refrigerate until needed.

2. Pour sugar syrup, lemon juice and egg white into ice cream bowl. Set ice cream maker to desired setting and churn.

3. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Tip: To make this recipe without using the eggwhite we recommend using the manual setting and allow approximately 60 minutes for churning. Mixture will make approximately 700ml sorbet once churned.

Pink Grapefruit Sorbet

Makes approximately 1 litre

Ingredients

¾	cup sugar
1½	cups water
¾	cup fresh ruby red grapefruit juice, chilled
1	small egg white, lightly beaten

Method

1. Combine sugar and water in a saucepan over a low heat. Cook, stirring, until the sugar has dissolved. Increase heat and simmer for 2 minutes. Remove from heat and allow to cool. Refrigerate until needed.

2. Pour sugar syrup and grapefruit juice into ice cream bowl. Set ice cream maker to desired setting and churn.

3. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Tip: To make this recipe without using the eggwhite we recommend using the manual setting and allow approximately 60 minutes for churning. Mixture will make approximately 700 ml sorbet once churned.

Pear and Vanilla Sorbet

Makes approximately 1 litre

Ingredients

¾	cup caster sugar
¾	cup water
1	vanilla bean, split and seeds scraped
900 g	soft pears
¼	cup lemon juice
1	small egg white, lightly beaten

Method

1. Combine sugar, water and vanilla bean and seeds in a saucepan over a low heat. Cook, stirring, until the sugar has dissolved. Increase heat and simmer for 2 minutes. Remove from heat and allow to cool. Refrigerate until needed.

2. 2. Peel and core pears. Blend or process until pureed. Push mixture through a sieve and discard pulp. You will need 1 ½ cups liquid.

3. Discard vanilla bean and combine vanilla sugar syrup, pear juice and lemon juice into the ice cream bowl. Set ice cream maker to desired setting and churn.

4. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Tip: To make this recipe without using the eggwhite we recommend using the manual setting and allow approximately 60 minutes for churning. Mixture will make approximately 700 ml sorbet once churned.

Raspberry sorbet

Makes approximately 1 litre

Ingredients

¾	cup caster sugar
¾	cup water
300 g	frozen raspberries
1	tablespoon lime juice
1	small egg white, lightly beaten

Method

1. Combine sugar and water in a saucepan over a low heat. Cook, stirring, until the sugar has dissolved. Increase heat and simmer for 2 minutes. Remove from heat and allow to cool. Refrigerate until needed.

2. Place raspberries in a bowl and allow to just thaw. Blend or process raspberries and their juices until smooth. Push mixture through a fine sieve to remove seeds.

3. Combine raspberry puree, lime juice and sugar syrup juice into the ice cream bowl.

Set ice cream maker to desired setting and churn.

4. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Tip: To make this recipe without using the eggwhite we recommend using the manual setting and allow approximately 60 minutes for churning. Quantities can be increased to 1 cup sugar, 1 cup water, 500g raspberries, 2 tablespoons lime juice. Mixture will make approximately 1 litre sorbet once churned.

FROZEN YOGURT

Quick frozen Yogurt

Makes approximately 1 litre

Ingredients

750 g	flavoured yogurt of your choice

Method

1. Place yogurt into the ice cream bowl. Set ice cream maker to desired setting and churn.

2. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Yogurt Berry Freeze

Makes approximately 1 litre

Ingredients

500 g	fresh strawberries
2	cups natural yogurt
½	cup caster sugar

Method

1. Blend or process strawberries until pureed. Remove seeds if desired by pushing through a fine sieve.

2. Combine strawberries, yogurt and sugar into the ice cream bowl. Set ice cream maker to desired setting and churn.

3. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Banana Frozen Yogurt

Makes approximately 1 litre

Ingredients

1 ½	cups mashed ripe bananas (about 3 large)
2	teaspoons lemon juice
2	cups vanilla yogurt
1 - 2	tablespoons honey, to taste

Method

1. Combine banana, lemon juice, yogurt and honey into the ice cream bowl. Set ice cream maker to desired setting and churn.

2. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

Lemon Honey Frozen Yogurt

Makes approximately 1 litre

Ingredients

⅓	cup lemon juice
¼	cup honey
2½	cups vanilla yogurt

Method

1. Combine lemon juice and honey in a small saucepan. Cook over a low heat until the honey has melted. Remove from heat. Refrigerate until cold.

2. Combine honey mixture and yogurt in a jug; mix well. Pour mixture into the ice cream bowl. Set ice cream maker to desired setting and churn.

3. Once mixture is frozen transfer to a freezer safe container and freezer for up to 1 week.

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